
Mocha Balls

Bonnie Welch and Deanna White

Kitchen Keepsakes - Castle Rock, CO - 1989

4 eggs, separated

1 cup sugar

1 cup + 2 tablespoons flour

1 1/4 teaspoons baking powder

1/4 teaspoon salt

1/2 cup boiling water

1/4 teaspoon vanilla

FROSTING

1 pound powdered sugar

1 stick butter, softened

5 tablespoons cocoa

2 teaspoons vanilla

4 to 5 tablespoons evaporated milk

1 pound pecans, finely ground

Separate the eggs. In a bowl, beat the yolks until thick and lemon colored. Add the sugar gradually and beating continuously.

In a bowl, sift together the dry ingredients. Add to the egg yolk mixture alternately with boiling water. Add the vanilla and beat well. Fold in the stiffly beaten egg whites. Pour the batter into a 13 x 9 inch pan.

Bake for 30 minutes at 350 degrees.

When cool, cut into 36 squares.

Make a frosting: Combine the sugar, butter, cocoa, vanilla and evaporated milk in the top of a double boiler. Heat until runny for spreading. Spread on all six sides of the sponge cake squares (messy, but worth doing) and roll all sides in the chopped pecans.

(This is not an easy recipe and takes time, but is great for festive occasions.)

Yield: 36 squares

Dessert

Per Serving (excluding unknown items): 8580 Calories; 500g Fat (50.6% calories from fat); 148g Protein; 951g Carbohydrate; 47g Dietary Fiber; 1393mg Cholesterol; 3448mg Sodium. Exchanges: 12 1/2 Grain(Starch); 6 Lean Meat; 8 Non-Fat Milk; 93 1/2 Fat; 44 Other Carbohydrates.